

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POTABLE WATER	05	0	Yes
<p>THE FAR POINT DISTRIBUTION SYSTEM HALOGEN ANALYZER READ 0.75 PPM, WHILE THE MANUAL TEST TAKEN BY THE INSPECTOR READ 0.48 PPM. A SECOND TEST WAS TAKEN. THE ANALYZER READ 0.80 PPM WHILE THE INSPECTOR'S TEST KIT READ 0.57. A THIRD TEST WAS TAKEN. THE ANALYZER WAS READING 0.80 PPM WHILE THE INSPECTOR'S TEST KIT READ 0.68 PPM. THE ENGINEER'S TEST KIT READ 0.57 PPM. A FOURTH TEST WAS TAKEN BY THE ENGINEER. THE ANALYZER WAS READING 0.98 PPM AND THE ENGINEER'S TEST KIT READ 0.71 PPM.</p> <p>The instruments have been calibrated.</p>				
2	POTABLE WATER	06	0	No
<p>ON 5/30 AND 7/1, THE HALOGEN ANALYZER CHART RECORDER CHARTS FOR THE DISTRIBUTION SYSTEM WERE LEFT ON THE RECORDER FOR LONGER THAN 24 HOURS.</p> <p>Routines have been tightened and there will be a better follow-up.</p>				
3	POTABLE WATER	08	1	No
<p>ON 8/7, 8/15, AND 8/21 THE PH AND HALOGEN DEMAND TESTS FROM THE SHORE SIDE WATER SUPPLY WERE NOT RECORDED. ON 7/18, THE PH TEST FROM THE SHORE SIDE WATER SUPPLY WAS NOT RECORDED PRIOR TO BUNKERING.</p> <p>Routines have been tightened and there will be a better follow-up.</p> <p>THE PRESSURE DIFFERENCES FOR THE REDUCED PRESSURE BACKFLOW PREVENTION DEVICES WERE NOT RECORDED.</p> <p>This is in the Amos-W.</p> <p>THE VESSEL WAS IN THE PROCESS OF DEVELOPING A CROSS CONNECTION CONTROL PROGRAM.</p> <p>Have made a control program for the cross connections.</p>				
4	WHIRLPOOL SPAS	10	0	No
<p>THERE WERE SEVERAL DAYS SINCE THE LAST INSPECTION WHEN THE PH LEVELS IN THE WHIRLPOOLS WAS TOO HIGH. NO CORRECTIVE ACTIONS WERE WRITTEN IN THE LOGS TO ADDRESS THIS.</p> <p>Routines have been tightened and there will be a better follow-up.</p> <p>A CORE SAMPLE WAS NOT USED FOR THE MONTHLY SEDIMENTATION TEST FOR THE GRANULAR FILTERS. IT WAS STATED THAT THE TEST WAS DONE BY TAKING A CUP AND SCOOPING THE SAND OUT OF THE FILTER.</p> <p>Corrected.</p>				
5	TRIDENT ICE CREAM BAR	34	0	No
<p>A LEAK WAS NOTED AT THE FAUCET OF THE DIPPER WELL.</p> <p>This has been fixed.</p>				
6	TRIDENT BAR PANTRY	20	0	No
<p>PEELING SEALANT WAS NOTED IN THE BIN OF THE ICE MACHINE</p> <p>Corrected.</p>				
7	FOOD SERVICE GENERAL	22	0	No
<p>THE DATA PLATES ON THE GLASSWASH MACHINES IN ROOM SERVICE PANTRY DECK 7 FORWARD AND THE COVE BAR PANTRY ONLY LISTED THE WASH AND RINSE TEMPERATURES.</p> <p>Corrected.</p>				
8	DINING ROOM	28	0	No
<p>CASES OF SINGLE SERVICE ITEMS WERE STORED ON THE DECK.</p>				

This has been corrected. All boxes are stored on pallets.

9	MAIN GALLEY SILVER CLEANING	38	0	No
---	-----------------------------	----	---	----

THE MOP WAS NOT HUNG TO DRY AFTER USE.

The stack of racks has been moved away and the mops are now stored correctly against the wall.

10	MAIN GALLEY TOILET ROOM	30	0	No
----	-------------------------	----	---	----

THE "WASH HANDS AFTER USING THE TOILET" SIGN WAS POSTED OUT SIDE OF THE TOILET ROOM.

Work orders have been generated requesting the manufacture of this sign. The sign will soon be erected inside the toilet.

11	MAIN GALLEY TOILET ROOM	30	0	No
----	-------------------------	----	---	----

TOILET TISSUE WAS NOT PROVIDED.

Toilet tissue is now provided. The Cleaner will ensure a daily supply.

12	MAIN GALLEY-TOILET ROOM	33	0	No
----	-------------------------	----	---	----

THE VINYL FLOOR COVERING WAS IN DISREPAIR MAKING CLEANING DIFFICULT.

The vinyl have been removed and tiles are in place.

13	MAIN GALLEY	33	0	No
----	-------------	----	---	----

THERE WERE A FEW AREAS WHERE EXCESS WATER WAS NOTED ON THE DECK.

The proper drying of equipment following the final rinse has been reinforced.

CRYSTAL SYMPHONY

9/21/2004

### DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
-----	----------	------	--------	----------------------

14	MAIN GALLEY-COFFEE STATION	16	0	Yes
----	----------------------------	----	---	-----

PITCHERS OF CREAM AND MILK WERE TESTED AT 46°F IN THE UNDERCOUNTER REFRIGERATION UNIT. THESES ITEMS WERE ON TIME CONTROL AND HAD BEEN OUT FOR THE BREAKFAST SERVICE. ACCORDING TO THE LOG THEY WERE TO BE DISCARDED BY 9 A.M. WHICH WAS 3 HOURS AFTER THEY WERE REMOVED FROM TEMPERATURE CONTROL. THE TEMPERATURE OF THESE ITEMS WAS TAKEN AT 9:15 A.M.

The time control log service period has been extended to 4 hours. Any left –over milk is immediately discarded following the service time.

15	MAIN GALLEY-COFFEE STATION	30	0	No
----	----------------------------	----	---	----

A "WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER THE HANDWASH SINK.

Work Orders have been generated requesting the manufacture and erection of the sign.

16	MAIN GALLEY-HOT GALLEY	19	0	No
----	------------------------	----	---	----

AN IN USE WHISK WAS STORED IN A PITCHER OF STANDING WATER.

Employee has been warned against repeating this in future.

17	MAIN GALLEY-HOT GALLEY	21	1	No
----	------------------------	----	---	----

THE LABELS WERE PEELING FROM THE FRONT OF THE FRYERS MAKING CLEANING DIFFICULT.

These labels have been removed.

18	MAIN GALLEY-HOT GALLEY	38	0	No
----	------------------------	----	---	----

A WIRE CLEANING BRUSH WAS STORED IN THE OVEN.

This practice will be avoided and has been corrected by coaching of the new employee.

19	MAIN GALLEY-HOT GALLEY	27	1	No
----	------------------------	----	---	----

THE REFRIGERATION EQUIPMENT IN THE TECHNICAL COMPARTMENTS ACROSS FROM THE COOKING STATIONS WAS SOILED WITH GREASE.

This compartment has been cleaned out

20	MAIN GALLEY-COLD GALLEY	16	0	Yes
----	-------------------------	----	---	-----

IT WAS NOT CLEAR FROM A REVIEW OF THE LOGS THAT FOODS WERE COOLED FROM 140°F TO 70°F IN 2 HOURS. THE LOG DID NOT INDICATE THE TEMPERATURES OF THE FOODS WHEN PLACED IN THE BLAST CHILLER. IN ADDITION, THE FOOD ITEMS LISTED IN THE LOG WERE

AT TIMES  
VERY GENERAL. ON THE DATE OF THE INSPECTION THE LOG INDICATED POTATOES AND THIS VESSEL COOLS DOWN SEVERAL  
DIFFERENT  
TYPES OF POTATO PREPARATIONS.

The new system of recording the temperature upon receipt before placing food into the blast chiller, will be implemented at the start of Cruise 4225.

21	<b>PASTRY AND BAKERY</b>	28	0	No
----	--------------------------	----	---	----

THE UNDER SURFACE OF THE DOUGH ROLLER BELTS WERE WET.

Avoid cleaning with water. Side panels, may be wet cleaned, however, avoid wetting the belt at all cost. Use damp cloth ONLY. Cleaning implemented.  
Regular follow-up to ensure the procedure is adhered to.

22	<b>MAIN GALLEY-DISHWASH</b>	22	0	No
----	-----------------------------	----	---	----

THE NEEDLE ON THE FINAL RINSE TEMPERATURE GAUGE CYCLED PAST 220°F. THE FINAL RINSE WAS TESTED AT 172°F.

The temperature gauge have been changed

23	<b>BAKERY</b>	27	1	No
----	---------------	----	---	----

THE OVEN HANDLES WERE SOILED.

Work orders have been generated – Replaced with new handles.

24	<b>CREW GALLEY</b>	34	0	No
----	--------------------	----	---	----

THE WATER WAS DRAINING VERY SLOWLY FROM THE HANDWASH SINK BOWL CAUSING IT TO FILL UP DURING HANDWASHING. THIS  
SINK  
WAS LOCATED NEAR THE ENTRANCE TO THE GALLEY FROM THE CORRIDOR.

Repaired.

25	<b>CREW GALLEY</b>	27	1	No
----	--------------------	----	---	----

THE DISCHARGE PIPE IN THE FRYER CABINET WAS SOILED WITH CONGEALED GREASE.

Proper cleaning and follow-up is in place now.

26	<b>CREW GALLEY</b>	26	0	Yes
----	--------------------	----	---	-----

A LARGE AMOUNT OF EXCESS WATER WAS NOTED IN THE OVENS.

Proper cleaning procedure reinforced. All rinse water to be removed immediately following cleaning.

27	<b>CREW GALLEY</b>	37	1	No
----	--------------------	----	---	----

CONDENSATE WAS NOTED ON THE EDGES OF THE RATIONAL OVEN HOOD. THIS AREA WAS DIRECTLY OVER THE DOOR.

Supply air in front of the rational oven is closed off.

28	<b>CREW MESS</b>	21	1	No
----	------------------	----	---	----

THE HANDLE WAS SPLIT ON A SERVING UTENSIL IN A STORAGE BIN.

The broken utensil has been removed.

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
-----	----------	------	--------	----------------------

29	<b>CREW MESS</b>	26	0	Yes
----	------------------	----	---	-----

A PREVIOUSLY CLEANED PLASTIC PITCHER WAS SOILED WITH OIL RESIDUE. A PREVIOUSLY CLEANED PLASTIC PITCHER HAD A  
STRONG  
VINEGAR ODOR.

Proper cleaning of all utensils is implemented.

30	<b>FOOD SERVICE GENERAL</b>	15	0	Yes
----	-----------------------------	----	---	-----

THE SHELLSTOCK TAGS WERE REMOVED FROM THE CONTAINERS IN WHICH THEY WERE RECEIVED PRIOR TO USE. NOT ALL OF THE  
TAGS  
WERE FILLED IN PROPERLY.

THE RECORD KEEPING SYSTEM THAT WAS IN USE HAD A COLUMN FOR INDICATING WHEN THE SHELLSTOCK WAS SERVED. THERE WAS  
NO  
DATE FILLED IN FOR THE SHELLSTOCK RECEIVED ON 4/15/2004, 5/17/2004, 6/14/2004, AND 6/26/2004.

Deviations have been corrected. There will be a follow-up at end of every cruise by Sanitation Officer to ensure the procedure is adhered to.

THERE WERE A FEW DATES WHEN THE TAGS WERE NOT AVAILABLE FOR SHELLSTOCK THAT WAS RECORDED AS RECEIVED. AS PER THE PROVISIONS MASTER THE SHELLSTOCK WAS DISCARDED. THERE WAS NO INDICATION IN THE LOG THAT THIS WAS THE CASE.

Corrective action remarks to be included in the HACCP Log Sheets.

31	<b>FOOD SERVICE GENERAL</b>	16	0	Yes
----	-----------------------------	----	---	-----

THE SALMON USED FOR GRAVLAX WAS RECORDED AS FROZEN TO -20°C FROM 09/03/2004-09/09/2004.

This has been corrected. Emphasis placed on 7 days freezing at all times.

32	<b>PROVISIONS-VEGETABLE PREPARATION</b>	21	1	No
----	---	----	---	----

THE WALK-IN DOOR HANDLE WAS ROUGH.

THE HANDLE WAS REPLACED DURING THE INSPECTION.

Replaced handle.

33	<b>PROVISIONS CORRIDOR-DECK 4</b>	33	0	No
----	-----------------------------------	----	---	----

THE DECK HAD ROUGH PATCHES WHERE THE FINISH WAS DAMAGED MAKING CLEANING DIFFICULT.

Deck has been painted.

34	<b>MEDICAL</b>	01	0	Yes
----	----------------	----	---	-----

THE VESSEL ARRIVED IN NEWPORT ON 9/19/2004. THE CRUISE FOR THIS US ARRIVAL BEGAN 09/04/2004. DURING THE PREVIOUS CRUISE, 08/24-09/04/2004, THE VESSEL REACHED 2% ILL WITH GASTROINTESTINAL ILLNESS IN PASSENGERS. THE 2% WAS REACHED ON 08/30 WITH THE LAST THREE CASES REPORTING TO THE MEDICAL FACILITY ON 09/02/2004.

35	<b>BISTRO</b>	19	0	No
----	---------------	----	---	----

THE SNEEZE GUARD WAS TOO HIGH TO ADEQUATELY PROTECT THE FOODS.

The matter is up for discussing with A.Don due to the need of design change.

36	<b>CORRECTIVE ACTION STATEMENT</b>	*	0	No
----	------------------------------------	---	---	----

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: CRYSTAL SYMPHONY - CAS - [09/21/2004] .